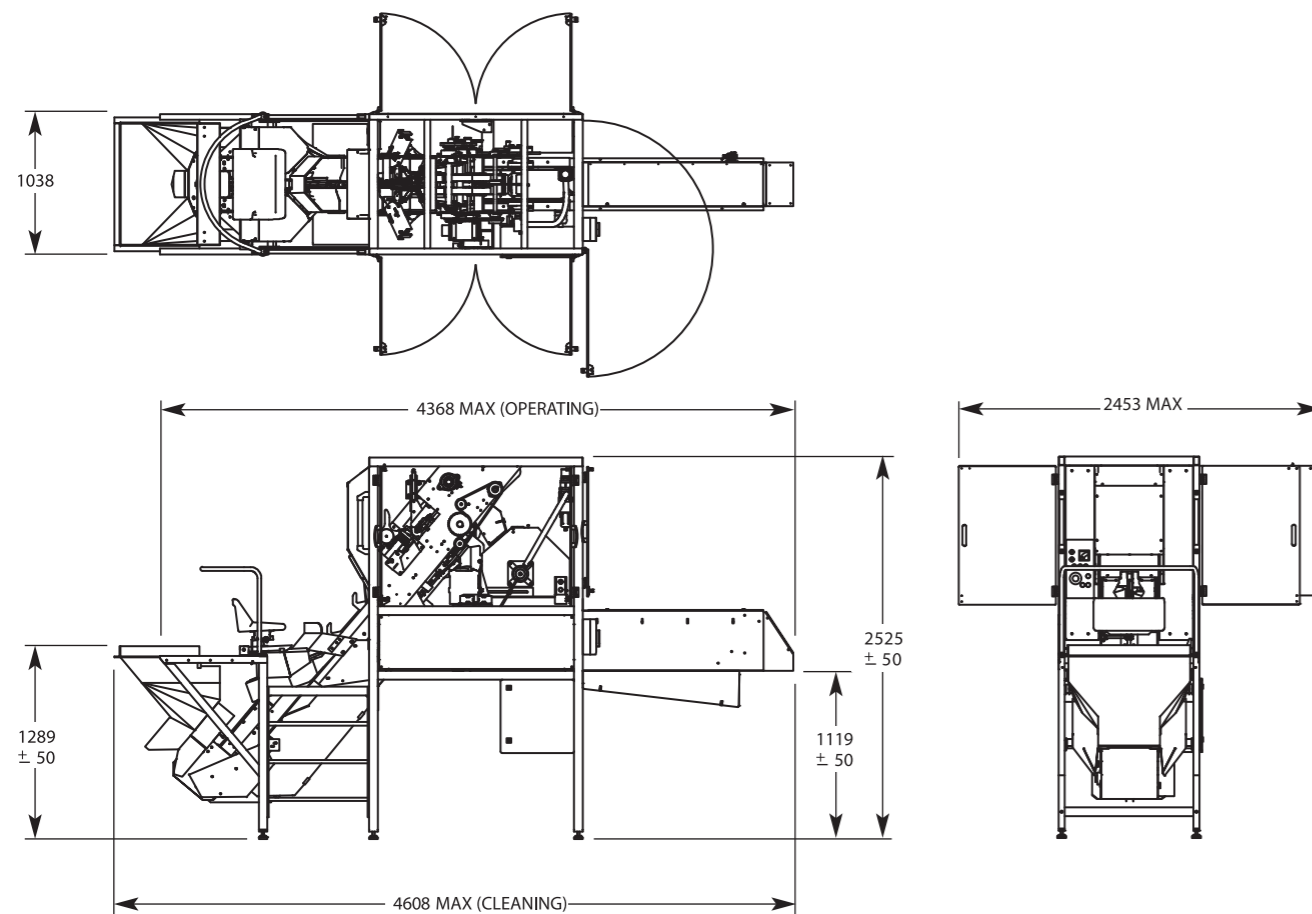




LARGE ONION PEELER

TECHNICAL DATA - LARGE MACHINE

Power required	0.75kW 50Hz 380V 3Ph (Local options available)
Air supply required	2.70m ³ /min @ 7Kg/cm ² (N.B. Figures quoted at machine) 95cfm @ 7 BAR (N.B. Figures quoted at machine)
Dimensions	4608mm Long x 1038mm Wide x 2525mm High (including hopper)
Weight	1160 Kilos



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LARGE ONION PEELER



Onions come in different sizes and varieties. Preparing them for the many food industry applications can present a variety of problems.

M&P have been involved in the manufacture of food processing machinery for many years and have been supplying this pneumatic onion peeling system since the 1960's. A proven design for optimum efficiency and reliability.

FEATURES

- Capacity - up to 110 onions per minute
- Tops, tails and pneumatically peels onions
- Manual orientation of onions
- Operator station with adjustable seat position for comfort
- Emergency stop pusher plate for operator safety
- Automatic pick up of onions from stainless hopper using chain driven carriers
- Continuous operation
- No Change Parts Required - Manual adjustment of top & tail knives and slitting knife
- Stainless steel framework
- Dry peeling process
- Variable Speed Drive with digital speed display
- Health & Safety Guarding to comply with CE Regulations



PRECISION
Knives for topping, tailing and slitting

EFFECTIVENESS

Removes skins with compressed air



LARGE ONION PEELER



SAFETY
Emergency stop pusher plate

DELIVERY

Minimum waste maximum product



CONVENIENCE
Removable feed hopper



EFFICIENCY
Onions load automatically



ACCESSIBILITY

Easy access to electrics if required



BENEFITS

- No water usage, no waste slurry to deal with product remains dry
- Top and Tail Knives float to adjust position to size of onion reducing waste
- Slitting Knife adjusts position so depth of peel is consistent
- Waste separation scroll
- Separate discharge points for peeled onions and waste
- Can operate on a wide range of sizes and types of onions no change parts
- Pneumatics encased, for trouble free operation
- Low labour requirement
- Easy to maintain
- Simplicity of design and easy access for cleaning ensures minimum downtime
- Raw material input rate approx. 750kg/hour using onions 75-90mm diameter, 600kg/hour using onions 60-80mm diameter

OPTIONS

- Spares kit
- Packing & shipment
- Installation & commissioning
- Ancillary equipment; air compressor, receiver, filter regulator, refrigerant dryer



This system offers a complete process for 45mm to 115mm diameter onions. It tops and tails the onions in one operation then slits the outer skin and removes it with compressed air. No change parts are required.

The onions are picked up from the hopper automatically and then positioned by the feed operator so that the tops and tails are set horizontally across the carriers.

The machine has variable speed control that the feed operator can adjust from their working position, as well as a digital display to monitor quantity output per minute. This machine can output up to 110 onions per minute.

There is also an emergency stop close to hand, along with the operator control station.